

THE WINES OF
JORDAN
STELLENBOSCH



Jordan Nine Yards Chardonnay 2003

BACKGROUND

The Ultimate Expression of Jordan Terroir. The Nine Yards Chardonnay is made in a reserve style, from barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went "The whole nine yards"!

LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

APPELLATION

Wine of Origin Stellenbosch.

SOIL

Decomposed granite (Hutton and Glenrosa soil form).

ASPECT

East-facing, 250—280m above sea level.

AGE OF VINES

13 years old.

BLEND

100% Chardonnay

ANALYSIS

Alc: 14.5%

Total Acid: 6.6g/l

pH: 3.32

Residual Sugar: 2.6g/l

TASTING NOTES

Butterscotch, spicy cloves, lemon/lime and orange peel with complex mineral citrus flavours. A rich mouthfeel and subtly balanced toasty French oak integrate with the long, tropical peach and melon finish. After a light filtration, the wine was bottled.

HARVESTING

The grapes were harvested on the 20th and 21st February 2003 at between 23.3°B and 24.3°B.

CLONES

Burgundian & Davis

WINEMAKING & MATURATION

Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228-litre French oak barrels from selected Burgundian cooperages (Damy, Chassin and Rousseau). The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. The wine was matured "sur lie" for 12 months, with regular barrel-rolling to accentuate the rich, leesy character.

ACCOLADES

2013- Double Gold at Veritas Wine Awards

2013- Gold at the 2014 UK Sommelier Wine Awards

2012- Silver at Veritas Wine Awards

2012- Outstanding Silver at International Wine & Spirits

FOOD SUGGESTION

Poached veal with béarnaise sauce or butternut ravioli with mushroom sauce and truffle oil.